

DINNERLY



Red Pesto Pasta with Broccolini and Feta



25 minutes



2 Servings

Here's pesto pasta with a makeover! Swirl through tagliatelle, throw in broccolini and tomato, then crumble over salty feta. And, even better, it's on the table in lightning speed.

WHAT WE SEND

- 1 celery stalk
- 1 tomato
- 1 bunch broccolini
- 250g tagliatelle pasta ¹
- 75g red pesto ^{7,15}
- 50g feta ⁷

* The remainder of this ingredient won't be used in this recipe.

WHAT YOU NEED

- 1 tbs red wine vinegar ¹⁷
- 2 tsp olive oil

TOOLS

- medium saucepan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Milk (7), Tree Nuts (15), Sulphites (17). May contain traces of other allergens.

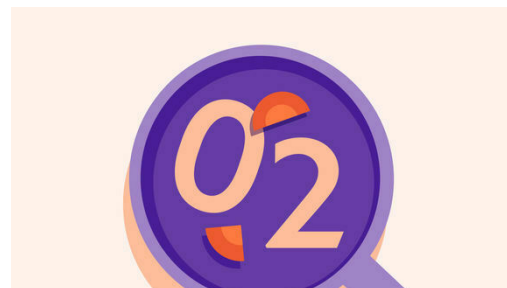
NUTRITION PER SERVING

Energy 700kcal, Fat 33.5g, Carbs 74.7g, Proteins 19.9g



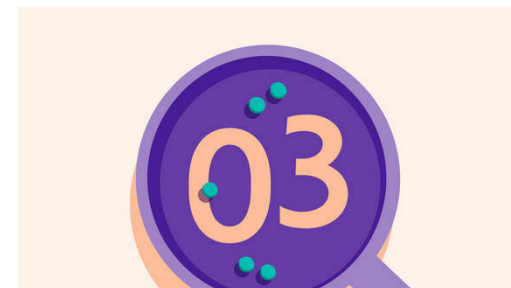
1. Prep ingredients

Bring a medium saucepan of salted water to the boil for the pasta. Thinly slice the **celery**. Cut the **tomato** into 2cm chunks. Trim the **broccolini** and halve widthwise.



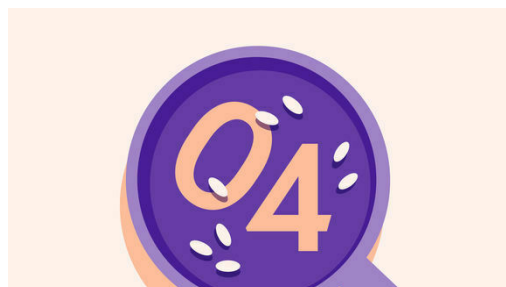
2. Cook pasta

Cook **three-quarters of the pasta*** in the pan of boiling water for 6 mins (see Kitchen 101). Add the **broccolini** and cook for a further 2 mins or until the pasta is al dente. Drain.



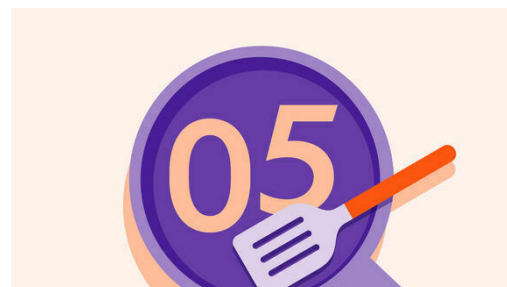
3. Make dressing

Meanwhile, put the **red pesto**, **1 tbs red wine vinegar** and **2 tsp olive oil** in a large bowl, season with **salt and pepper** and whisk to combine.



4. Add pasta and veggies

Add the **pasta**, **celery**, **tomato** and **broccolini** to the dressing, season with **salt and pepper** and toss to combine.



5. Serve up

Divide the **pasta** among bowls, crumble over the **feta** and enjoy.



6. Kitchen 101

Tagliatelle tends to stick together during cooking – it benefits from a stir during cooking.